Fix up those old forgotten chairs

Old chairs can be like old friends: you never want to see them go.

But like people, chairs sometimes need a little lift.

Here's how to provide old chairs with new seats: you'll need a refinished old chair; 1 1/2 pounds "O" size cotton trotline; a ruler, tacks, tack hammer, scissors, white or orange shellac, and some white glue.

Steps for Weaving

Measure back and front rails. Mark center of each rail. Although the front rail is longer, the same number of units must be worked on each rail. NOTE: whenever cord is cut, tape ends with masking tape to prevent raveling.

To weave front-to-back, tie a knot in the cord end and tack through knot on underside of front rail at left front leg. Bring cord (cord should be rolled in a ball for this step) around front rail and wrap around front rail to fill in difference in length of front rail and back rail. Then carry cord across top seat to back rail. Bring it forward on underside, then around again. Wrap around front rail six times. Repeat the last two operations until the warp and front rail are filled, ending with cord wrapped around front tail to fill in the rail. There should be an uneven number of units from front to back.

Note: Do not wrap the back rail between the warp units until weaving process is completed.

To weave from side to side, measure side rails and divide into four equal units and mark. Bring cord over right rail at front, weaving under and over the top cords. Return with an under and over weave, then carry cord over side rail only. Repeat this weaving until the first mark on rail is reached. Now weave over and under the top and bottom cords (front to back), and back under and over the same cords. This step is to make the seat stronger and give detail. Repeat these weaving steps until the seat is completely woven. Fill in the units on the back rail.

Note: When necessary to add a new cord, knot the ends of the old and new cords; then tie the two together with an overhand knot on the underside of the seat. After completion of the project, cut off knots, saturate the cord ends in white glue and tuck under the woven bottom.

To finish, apply two coats of shellac to the surface of the woven seat, allowing two hours of drying time between the coats.

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The Clothesline
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Santa Claus is coming to town!

Tuesday, December 16 from 5 to 8 p.m.

Since there's no snow for his sleigh, Santa will arrive on an Appomattox Volunteer Fire Department truck. He has picked the American Federal office at Triangle Plaza for his visit and he's bringing lots of treats for all you kids. So tell your parents to bring their cameras and get a picture of you with Santa Claus.

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Good Eats!

A selection of holiday delectibles

Cooking country ham

Country Cured Ham Cooking Instructions

There are various methods for cooking country ham. The following are some that you may wish to try:

1. **Oven-baking method**--Wash ham thoroughly. Place in large container filled with warm water and soak overnight. Drain. Place in roaster. Pour two pints of coke or fruit juice and an equal amount of water over ham. Cover with lid or foil. Bake in 350 degree oven 20 minutes per pound. Remove outer skin and cut off excess fat. Score remaining fat and insert cloves in each score. Cover with brown sugar or a fruit glaze. Bake in a hot oven 450 degrees for 20 minutes or until glazed brown.

2. **Top of stove method**--Wash ham thoroughly. Soak overnight and drain. Place ham in roasting pan over burner in water containing six onions, two cups brown sugar, 1 pint vinegar, 2 bay leaves and 24 cloves. Cover and simmer -- do not boil -- 20 minutes per pound. The ham is done when the small bone in the hock can be twisted out. Let ham cool in liquid. Then remove skin and cut off excess fat. Score and insert whole cloves in remaining fat. Glaze with a mixture of one cup brown sugar and two teaspoons dry mustard. Bake 20 minutes at 450 degrees to glaze. To serve slice thinner than commercial types of ham.

3. **Country frying method**--Cut slices ¼ inch thick. It is very important that the slices be this thick and not thicker. Fry on each side and remove from pan immediately. To hot grease, add ¼ teaspoon sugar, 4 tablespoons water or coffee. Cover pan and simmer a few more minutes to make redeye gravy. If you want to make the gravy redder, you may add paprika. Some people like to add the ham slices back to this mixture and let them simmer for a few minutes. This is personal choice.

A 'fruity' cookie

Linda's Fruit Cake Cookie

2 pounds cherries (1-3/4 lbs. red, ¼ lb. green) (2 lbs. mixed fruit can be used).
6 cups pecans (chopped).
1 lb. seedless raisins.
1½ cups dark brown sugar.
½ cup butter.
4 eggs.
½ teaspoon soda.
½ teaspoon salt.
1 teaspoon cinnamon.
1 teaspoon cloves.
1 teaspoon nutmeg.
1 teaspoon allspice.
3½ cups flour.
1 cup wine or orange juice.

Mix sugar, butter, eggs (one at a time Add spices, flour, alternating with wine or juice. Drop from teaspoon on greased cookie sheet. Bake at 300 degrees for 15 to 20 minutes. These cookies are not real brown.

Thanks to Linda Stewart for sharing this excellent cookie recipe with us. This cookie can be baked ahead because it stores well.

A new look at an old favorite

Cocoa Mix

Makes 16-20 cups.
2½ cups instant non-fat dry milk.
2 cups sugar.
1½ cups cocoa.
½ teaspoon salt.

Use ¼ to ½ cup mix to 1 cup boiling water.

For a single serving: 1½ tablespoons cocoa; 2 tablespoons sugar; 5 tablespoons instant non-fat dry milk; dash salt -- to: 1 cup boiling water.

Thanks to Betty Grimm for sharing this good wintertime drink with us.

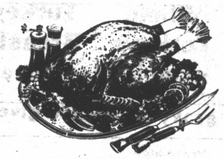
Mm - Mm Good!

Fresh Fruits

Duncan Hines Cake Mix

Fruit Cake Ingredients

COMPLETE BAKING NEEDS



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